Agua

[http://t2.gstatic.com/images?q=tbn:xxvKExmZK7U-JM:http://www.favorite-recipes.com/lg_ko_dasani_bottle.jpg](http://images.google.com/imgres?imgurl=http://www.favorite-recipes.com/lg_ko_dasani_bottle.jpg&imgrefurl=http://www.favorite-recipes.com/Sweets%2520%26%2520Sides.htm&usg=__3lVQdF9DmM8F2dyjGV6n74SK304=&h=930&w=309&sz=119&hl=en&start=15&sig2=pJkWoz39U2qNn6-IlgYX4Q&tbnid=xxvKExmZK7U-JM:&tbnh=147&tbnw=49&prev=/images%3Fq%3Dbottle%2Bwater%26gbv%3D2%26hl%3Den%26safe%3Dactive%26sa%3DG&ei=HklHS5WNKYnElAeLmoEf) 5 tazas

Azúcar[](http://images.google.com/imgres?imgurl=http://www.picturesof.net/_images_300/Spoonful_Sugar_Royalty_Free_Clipart_Picture_081227-153128-710048.jpg&imgrefurl=http://www.picturesof.net/pages/081227-153128-710048.html&usg=__F8AjUTonr64-niUTP3TesOMgcFA=&h=300&w=254&sz=6&hl=en&start=5&tbnid=CooUPX3j_WWfMM:&tbnh=116&tbnw=98&prev=/images?q=sugar+clip+art+royalty+free&gbv=2&hl=en)

1 ¼ tazas

**Carnes y dulces**

Palos de canela 1[](http://images.google.com/imgres?imgurl=http://www.perfectbrewingsupply.com/images/cinnamon%20stick.jpg&imgrefurl=http://www.perfectbrewingsupply.com/index.php?main_page=product_info&products_id=617&usg=__wfm_DnDGRw-LQNuWhKeA1Eiec2w=&h=480&w=323&sz=22&hl=en&start=17&sig2=lu-ruI7k9Rxofa2O46Skjw&tbnid=miJLZ1D0we9BXM:&tbnh=129&tbnw=87&prev=/images?q=cinnamon+stciks&gbv=2&hl=en&safe=active&ei=kfBFS9qeMt_UlQetmewV)

**Frutas, vegetales y granos**

almidón [](http://images.google.com/imgres?imgurl=http://www.cbc.ca/newsatsixmontreal/begreen/Cornstarch-thumb.jpg&imgrefurl=http://www.cbc.ca/newsatsixmontreal/begreen/2009/01/great_hair_starts_in_the_kitch.html&usg=__3DFlWbWACuXPYMvXUxRwSBVuKU4=&h=290&w=290&sz=12&hl=en&start=5&sig2=KFYKB9M8iwxH-j9FNn5oTA&tbnid=SYyDlHFw7ylVQM:&tbnh=115&tbnw=115&prev=/images?q=cornstarch&gbv=2&hl=en&safe=active&ei=p_JFS5aiDcGwlAf8x8EM)

1 cucharada

Jugo de limón[](http://images.google.com/imgres?imgurl=http://popsop.ru/wp-content/uploads/amcor_cliffstar_lemon_juice.jpg&imgrefurl=http://popsop.com/5012&usg=__TRp-flPvLMJFn-avB1Xd7T595ew=&h=2501&w=2040&sz=594&hl=en&start=8&sig2=2VY8FDpDWfo8ckv39zxPOA&tbnid=k-RMCpQMgrnIWM:&tbnh=150&tbnw=122&prev=/images?q=lemon+juice&gbv=2&hl=en&safe=active&ei=qvNFS-6iGsjulQf8pr0P)

1 cucharada

1 cucharada

Helado de Canela

[http://t2.gstatic.com/images?q=tbn:3hVy6ulZkUXV4M%3Ahttp://www.boliviaweb.com/recipes/images/canela.jpg](http://images.google.com/imgres?imgurl=http://www.boliviaweb.com/recipes/images/canela.jpg&imgrefurl=http://boliviaweb.com/recipes/english/canela.htm&usg=__-FMr-2rNK9g_F-GyYw5ctNBVDDc=&h=100&w=75&sz=4&hl=en&start=1&sig2=wex9LprShDet9EwsenD-tQ&um=1&tbnid=3hVy6ulZkUXV4M:&tbnh=82&tbnw=62&prev=/images%3Fq%3Dbolivian%2Bdesserts%2Bhelado%2Bde%2Bcanela%26gbv%3D2%26hl%3Den%26safe%3Dactive%26sa%3DN%26um%3D1&ei=0UlHS6WOHdX8lAf6hqUJ)

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